

JOHN GEORGE BLACKLEY

John George Blackley was born 5 July 1858 in Faresham, Kent, England. Came to Heber City, Utah from England in 1869. He was a carpenter and farmer. His parents were George Blackley and Elizabeth White Blackley. He had two brothers and one sister who also came to Utah with their parents. He married Eliza Ann McDonald 3 November 1882. Eliza Ann's parents were William McDonald and Sariah Shirts McDonald. Eliza Ann was born 4 July 1865 in Heber City, Utah. They had 9 children following:

John William Blackley, married Martha Jones.

George Alma Blackley, married Zella Davis.

Adolphus J. Blackley, married Janet Mitchell, later Effie Nelson Elliott.

Arthur Blackley, died one and a half years old.

Edna Irene Blackley, married Joseph W. Simmons.

Wallace Blackley, married Eva Hicks.

Jennie Sariah Blackley, married Stanley Anderson.

Zella Blackley, married Dewey Thomas, later John Ackerman.

Glen Blackley, married Blanch Cowley.

John George Blackley died 3 October 1917 and is buried in Heber City cemetery.

Eliza Ann McDonald Blackley married Christian Madsen who died September 18, 1937 and is buried in Heber City cemetery. Eliza Ann died 27 April 1948 and is buried in Heber City cemetery.

ELIZA ANN McDONALD BLACKLEY MADSEN



In 1842, in Belfast, Ireland, at the home of James and Sarah Ferguson McDonald, a Mormon elder was explaining the gospel. James and Sarah were one of the first of four families to accept the gospel and they started preparing to move to Utah.

They were the parents of seven children: Jane, Eliza, John, William, Mary, Robert, and Joseph S.

James, the father, earned a living in the flax dressing trade. His wages were small. He had three acres of land where they raised vegetables and fruits. A goat provided their milk.

Sarah was very ambitious and wanted to help get to Zion. A story is told of how she went shopping and bought a little pig. She carried it home under her arm. She raised the pig and sold it. With the money she started a small store, thus helping to raise funds to come to Utah. The sale of their home and land netted them \$200.00.

After arriving in America, they lived at

Nauvoo and Bonepart, Iowa, until the father and boys obtained three yoke of oxen, two wagons, two cows and a pony. In the spring of 1850 they began the long journey to Zion. James, the father, died of cholera and was buried, without a casket, on the banks of the Platte River.

The family settled in Springville, but moved to Heber City in 1862, all but Eliza who remained in Springville and Robert who went to California. The family lived in Wasatch County the remainder of their lives. Sarah was known by everyone and lovingly called Granny Mc.

You will remember the fourth child of the family was William. He was born Nov. 16, 1834, making him 16 when they came to Utah. The year he came across the plains, another family by the name of Peter Shirts came, but they settled in Cedar City. Margaret Cameron was his wife. She was one of the first women to join the Relief Society in Nauvoo. William McDonald married their daughter, Sariah, Dec. 10, 1853. They were the parents of 20 children. Shortly after they were married, William was called by Brigham Young to locate agriculture sections, first settling in Alpine and then they came to Heber City. They lived on the outskirts of town, on the road to Park City. Later William married Sariah's sister, Elizabeth Ann. Each had a home with the barn between them. William was a high priest and a ward teacher. He also worked on the Nauvoo Temple before leaving Nauvoo. He was county treasurer of Wasatch County, Scout of Echo Canyon Campaign, selectman of Wasatch County, and veteran of the Walker and Black Hawk Indian Wars.

The seventh child of William and Sariah was born July 4, 1865. Her name was Eliza Ann. This was my mother. They gave her the nickname of Lide. Having 20 children in the family I think all would be busy trying to keep house. They raised sheep, cut the wool, cleaned it and wove it into cloth, and made their clothes by hand.

At the age of 17, Eliza married John Blackley. They had nine children, six boys and three girls. All their married life they lived at 487 East 2nd North, Heber City. At the age of 52, Eliza was left a widow with four unmarried children. She was an exceptionally good cook. She cooked at the Arid Hospital, Provo, Utah, and also at some of the mines boarding houses near

Park City. At one time she run a small restaurant on Heber City's Main Street, doing her own cooking. She was famous for her lemon pies and sugar cookies. Nothing pleased her more than to make cookies and pies and take some to her neighbors or have someone come in to have some. She always worked very fast and when walking, few could keep up with her. I remember hearing her family tell that whenever Grandma wanted anything from town she always sent Lide, because she could go faster than anyone else.

Eliza lost a 1½-year-old baby with pneumonia. Then her husband died. Wallace, the sixth child, was in World War I and at the front. Mother picked up the daily paper and saw his name in the casualty list. She heard from the government in a few days saying he had been "gased," and was in the hospital. In World War II and also the Korean War the government has been very particular about releasing names of soldiers who have been killed before the next of kin is notified. For some reason, a mistake was made and Wallace's name was put on the death list. I know mother must have felt terrible before she heard from the government. William, the oldest son of mother's family, and Glen the youngest, both died very suddenly from heart attacks. In later years, mother married Charles Madsen from Idaho. He died after five years of their marriage. George, her son, was very ill with heart trouble, which grieved mother very much, but she passed away before he did.

Mother was a Relief Society teacher for years. Sister Devere Smith was one of her partners. Mother belonged to the Daughters of the Utah Pioneers and enjoyed going to their meetings very much.

Glen, the youngest son, went on a mission to the Southern States which pleased mother very much. She made a trip to Georgia while he was on his mission. Wallace her son was living there and she got to visit with both boys.

Mother was always very particular about the way she looked, always keeping herself neat and clean. She died at the age of 82, on April 27, 1948. She would have been 83 years had she lived until July 4th. She is buried in the Heber City cemetery.

Lean-to
on So →
Side of
Exchange

Fire Side Inn

1932

Fair

Booklet

COLD DRINKS
ICE CREAM
AND
SANDWICHES

operator:
Rue Clegg

Location: Immediately south of
Heber City Exchange Co.

M & R Rootbeer Stand =
Martello & Rue Clegg

↓
Fireside I

Flying V - Harley Probst

Flying V - Harley Probst

Pict

Giovannis

took pic 2-21-81

Granny's Drive-In Featured

Wave Thurs 4-26-84

Last Friday, on Channel 5 Granny's Drive-In was spotlighted on the noontime news and information program Good Friends. Maggie Smith was shown step by step by Jan Eggleston co-owner of Granny's how to make one of their famous thick shakes. Maggie wanted a thick Grasshopper Cookie malt, and Mrs. Eggleston showed her exactly how it was done for the benefit of the television audience.

The program aired at 12:30 p.m.

on Friday the 20th of April. Although the segment only lasted three and one half minutes, many local people were able to view it and see the familiar red Granny's building of the Heber drive-in.

Al Eggleston, who owns Granny's with his wife Jan, said that Maggie Smith had apparently stopped in to have lunch one day several weeks ago and had one of their extra thick shakes. She later called and told Mr. Eggleston that she thought it was the best malt in

the state, and could she come up and do a story on how they were made. "Of course, I said yes," said Eggleston.

Reaction was swift according to the owners. "People drove up that same afternoon from Salt Lake and Provo to have one of our malts," said Mr. Eggleston. "Since the story ran, we have had many people tell us our shakes look just like they did on T.V. They can't believe how they stand up above the cup and don't run all over."

Granny's Drive-In Featured

Wave 76 Apr 84

Last Friday, on Channel 5 Granny's Drive-In was spotlighted on the noontime news and information program Good Friends. Maggie Smith was shown step by step by Jan Eggleston co-owner of Granny's how to make one of their famous thick shakes. Maggie wanted a thick Grasshopper Cookie malt, and Mrs. Eggleston showed her exactly how it was done for the benefit of the television audience.

The program aired at 12:30 p.m.

on Friday the 20th of April. Although the segment only lasted three and one half minutes, many local people were able to view it and see the familiar red Granny's building of the Heber drive-in.

Al Eggleston, who owns Granny's with his wife Jan, said that Maggie Smith had apparently stopped in to have lunch one day several weeks ago and had one of their extra thick shakes. She later called and told Mr. Eggleston that she thought it was the best malt in

the state, and could she come up and do a story on how they were made. "Of course, I said yes," said Eggleston.

Reaction was swift according to the owners. "People drove up that same afternoon from Salt Lake and Provo to have one of our malts," said Mr. Eggleston. "Since the story ran, we have had many people tell us our shakes look just like they did on T.V. They can't believe how they stand up above the cup and don't run all over."

Great
Burgers!



Deli
Sandwiches!

UTAH'S BEST SHAKES!

Open 10 a.m. - 10 p.m. (summer)

11 a.m. - 9 p.m. (winter)

Closed Sunday

654-3097

Grill Cafe



Good
Pick of
Verda Ashley
Jacksonson
Sergeant"

2nd
Glen Jensen
& Verda Jensen Ashley

ENTER ALL DATA IN THIS ORDER:
DATES: 14 Apr 1794
To indicate that a child is an ancestor of the person submitting the sheet, place an "X" behind the number pertaining to that child.

PLACES: Sharon, Windsor, Vt.

FAMILY
GROUP
RECORD

HUSBAND

Born _____ Place _____

Chr. _____ Place _____

Marr. _____ Place _____

Died _____ Place _____

Bur. _____ Place _____

HUSBAND'S FATHER _____ HUSBAND'S MOTHER _____

HUSBAND'S OTHER WIVES _____

WIFE

Born _____ Place _____

Chr. _____ Place _____

Died _____ Place _____

Bur. _____ Place _____

WIFE'S FATHER _____ WIFE'S MOTHER _____

WIFE'S OTHER HUSBANDS _____

SEX M F	CHILDREN <small>List each child (whether living or dead) in order of birth</small> Given Names SURNAME	WHEN BORN			WHERE BORN			DATE OF FIRST MARI TO WHOM
		DAY	MONTH	YEAR	TOWN	COUNTY	STATE OR COUNTRY	
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								

SOURCES OF INFORMATION

OTHER MARRIAGES

NECESSARY EXPLANATIONS

Husband _____
Wife _____

W
E
S
N

... AND THEY GOVERNED WISELY 39



Beard growing was a popular contest during the 1959 County Centennial Celebration. Some of the prize "crops" are shown here on their owners, left to right, seated: Jack Moulton, Reg Tadd, Willis Clyde, Ray Kohler and Charles McPhie; and standing, left to right, Glen Jensen, Albert Winterrose, Grant Giles, Ken Ryan, Leslie McPhie, Stacey Murdock and Farrell Reynolds.

Wasatch Co. Building Survey

Name of Building: _____

Information Required		Date Found
Location:		
Address:	Town:	
Architect:		
Builders:		
Building Material:		
Style of Building:		
Date Built:		
Original Owners:		
FGS		
Pedigree		
Histories		
Pictures		
Subsequent Owners:		
Notes:		
References: 1.		
2.		



R. GREEN
2ND ST. No
HEBER CITY, UTAH
84032

2-2-90

Took Pic 2-21-91

HIGH COUNTRY RESTAURANT
presents
PRIME RIB
Friday, Saturday, & Sunday
only
\$9.95



High Country Cuisine

Wave 20 Feb 1986



by Chef Stuart Houk

The Homestead management would like to thank the good people of Wasatch County for their overwhelming response to our seafood buffet. We have had

sold out crowds for three weeks running so obviously our two for one offer had a great effect. All of the wonderful comments we've received confirm our objective; that being to win back the interest of our Wasatch County citizens. Thanks, and I hope I'll see many of you back often.

With spring not too far around the corner I thought it might be fun to make something out of a local commodity, watercress. It is abundant in any of the spring creeks that run out of the mountains and in many of the flowing irrigation ditches around the valley. Watercress provides the perfect cover for wary trout trying to avoid the zealous fisherman. Because it grows in fresh water, it has a long lifespan and can be found locally almost year round. At higher altitudes the watercress will become a lot more bitter and tough. Watercress is terrific in salads, sandwiches and soups. Here is a soup recipe I think you'll enjoy. Remember fishermen, if your creel is empty you might consider filling it with a bounty of fresh watercress; your wife and family will applaud your resourcefulness.

High Country Inn
Restaurant

Cream of Watercress Soup Ingredients:

3 bunches - 2# fresh watercress,
cleaned and chopped
3 qts. chicken stock - you can
sacrifice bouillon cubes for this.
6 oz. raw butter
½ cup fine diced onion
½ cup fine diced celery
½ cup fine diced leeks
3 Tsp. fine diced fresh parsley
1 Tsp. whole thyme
½ Tsp. white pepper
½ Tsp. salt
6 oz. AP flour
1 qt. heavy cream
1 oz. horseradish
dash worchestershire sauce

Method:

1. Combine watercress and chicken stock, bring to a boil.
2. Melt butter in sautepan, add vegetables and cook until soft.
3. Add AP flour, making a roux.
4. Slowly add chicken stock and watercress.
5. Add parsley, herbs and spices, horseradish and worchestershire and bring mixture to a boil. Allow to simmer for 15-20 minutes.
6. Pass entire mixture through blender or food processor.
7. Finish by adding heavy cream and return to simmer.

High Country Cuisine



by Chef Stuart Houk

The Homestead management would like to thank the good people of Wasatch County for their overwhelming response to our seafood buffet. We have had

20 Feb 1986

sold out crowds for three weeks running so obviously our two for one offer had a great effect. All of the wonderful comments we've received confirm our objective; that being to win back the interest of our Wasatch County citizens. Thanks, and I hope I'll see many of you back often.

With spring not too far around the corner I thought it might be fun to make something out of a local commodity, watercress. It is abundant in any of the spring creeks that run out of the mountains and in many of the flowing irrigation ditches around the valley. Watercress provides the perfect cover for wary trout trying to avoid the zealous fisherman. Because it grows in fresh water, it has a long lifespan and can be found locally almost year round. At higher altitudes the watercress will become a lot more bitter and tough. Watercress is terrific in salads, sandwiches and soups. Here is a soup recipe I think you'll enjoy. Remember fishermen, if your creel is empty you might consider filling it with a bounty of fresh watercress; your wife and family will applaud your resourcefulness.

Cream of Watercress Soup

Ingredients:

3 bunches - 2# fresh watercress, cleaned and chopped
3 qts. chicken stock - you can sacrifice boullion cubes for this.
6 oz. raw butter
½ cup fine diced onion
½ cup fine diced celery
½ cup fine diced leeks
3 Tsp. fine diced fresh parsley
1 Tsp. whole thyme
½ Tsp. white pepper
½ Tsp. salt
6 oz. AP flour
1 qt. heavy cream
1 oz. horseradish
dash worchestershire sauce

Method:

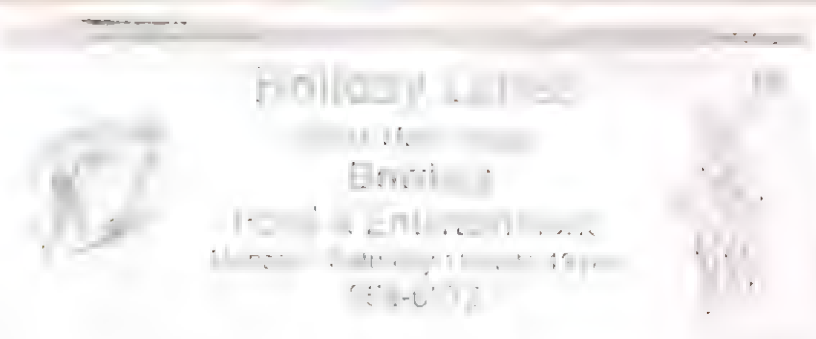
1. Combine watercress and chicken stock, bring to a boil.
2. Melt butter in sautepan, add vegetables and cook until soft.
3. Add AP flour, making a roux.
4. Slowly add chicken stock and watercress.
5. Add parsley, herbs and spices, horseradish and worchestershire and bring mixture to a boil. Allow to simmer for 15-20 minutes.
6. Pass entire mixture through blender or food processor.
7. Finish by adding heavy cream and return to simmer.

Wasatch Co. Building Survey

Name of Building: _____

Information Required		Date Found
Location:		
Address:	Town:	
Architect:		
Builders:		
Building Material:		
Style of Building:		
Date Built:		
Original Owners: John Wm & DeEster		
Bond Jordan		
FGS		
Pedigree		
Histories		
Pictures		
Subsequent Owners: Phyllis Jordan		
Christensen		
Notes:		
References: 1. DeEster & "Bill" Jordan		
2.		

When
did
Bill
Jordan
Build
it?
medium
Saw even?





Wishing you and your families a winning
holiday season. We appreciate your business.

Holiday Lanes

515 N. Main

Heber City

654-0372

Need pict

Let
Midway
Pawnee



PLACES: Sharon, Windsor, VT.
ENTER ALL DATA IN THIS ORDER:
DATES: 14 Apr 1794
To indicate that a child is an ancestor of the person submitting the sheet, place an "X" behind the number pertaining to that child.

FAMILY
GROUP
RECORD

HUSBAND

Born _____ Place _____

Chr. _____ Place _____

Marr. _____ Place _____

Died _____ Place _____

Bur. _____ Place _____

HUSBAND'S FATHER _____

HUSBAND'S OTHER WIVES _____

HUSBAND'S MOTHER _____

WIFE

Born _____ Place _____

Chr. _____ Place _____

Died _____ Place _____

Bur. _____ Place _____

WIFE'S FATHER _____

WIFE'S OTHER HUSBANDS _____

SEX M F	CHILDREN <small>List each child (whether living or dead) in order of birth</small> Given Names SURNAME	WHEN BORN			WHERE BORN			DATE OF FIRST MARRIAGE TO WHOM	WHEN DIED		
		DAY	MONTH	YEAR	TOWN	COUNTY	STATE OR COUNTRY		DAY	MONTH	YEAR
1											
2											
3											
4											
5											
6											
7											
8											
9											
10											
11											

SOURCES OF INFORMATION

OTHER MARRIAGES

NECESSARY EXPLANATIONS

Husband

Wife

Ward Examiners: 1. _____ 2. _____

Stake or Mission _____

NAME & ADDRESS OF PERSON SUBMITTING SHEET

RELATION OF ABOVE TO HUSBAND _____ RELATION OF ABOVE TO WIFE _____

FOUR GENERATION SHEETS FOR FILING ONLY
YES ☐ NO ☐

DATE SUBMITTED TO GENEALOGICAL SOCIETY _____

LDS ORDINANCE DATA

BAPTIZED (Date)	ENDOWED (Date)	SEALED (Date and Temple) WIFE TO HUSBAND
HUSBAND		
WIFE		SEALED (Date and Temple) CHILDREN TO PARENTS

Del **WALLENGREN**
Orma WHITTAKER

©1972 The Genealogical Society of The Church of Jesus Christ of Latter-day Saints, Inc. Deseret Book Company, Salt Lake City, Utah



by Chef Stuart Houk

20 Feb 1986

The Homestead management would like to thank the good people of Wasatch County for their overwhelming response to our seafood buffet. We have had

Wasatch Co. Building

Name of Building: _____

Information Required		Date Found
Location:		
Address:	Town:	
Architect:		
Builders:		
Building Material:		
Style of Building:		
Date Built:		
Original Owners: <i>Madrox</i>		
<i>FGS</i>		
<i>Pedigree</i>		
<i>Histories</i>		
<i>Pictures</i>		
Subsequent Owners:		
Notes:		
References: 1.		
2.		



PLANNING A CHRISTMAS PARTY!

You will want the best of food at reasonable prices, a banquet room decorated in taste in the Holiday manner, Christmas carols to enhance the holiday mood. All of this you can get at the

Banquet Room of the Hub Cafe

Let us help you plan your Christmas party. Choose the type of banquet and food you want at prices you can enjoy.

Call Walt Barnfather - Hub Cafe

Phone 654-0171 - Junct. 189-40

BE ASSURED OF THE BEST CHRISTMAS PARTY YOU HAVE EVER HAD.

13 Nov 1969

6 R. Raymond Green MD
55-11-11-11
1-9-90

HUB CAFE

Breakfast Anytime

Open 24 Hours

Truck & RV Parking

UNIQUE WESTERN ATMOSPHERE

Intersection 189 & 40, South End of Heber



Hubbards

11

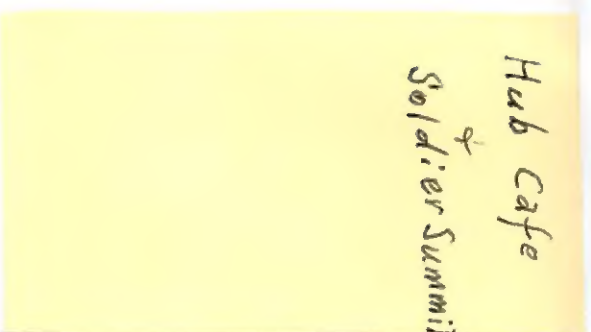
had gotten into full progress and at the siege of Torron the train which was carrying these papers was destroyed and all of the papers were burned.

After about a year Doctor McGregor returned to Beaver and, in 1913, he moved to St. George, where, in May of that year, he established the Washington County Hospital, which is now the D. A. McGregor Hospital. His associate in its founding was the late Dr. Frank J. Woodbury, whom Doctor McGregor recalls as one of the finest characters that Dixie ever produced. While living in Iron and Beaver counties Doctor McGregor served as county physician in each of these places and is now county physician of Washington County. He is a member of the Salt Lake County, Utah State and American Medical Associations. During the past fifteen years he has made many trips to different clinics over the

Wesley Walters
Grace



Hub Cafe
+
Soldier Summit



James Maddox

James Maddox